

Fig.1.Peroxide value(milli equiv.  $O_2/kg$  ) of soybean oil stored at  $60^0C$

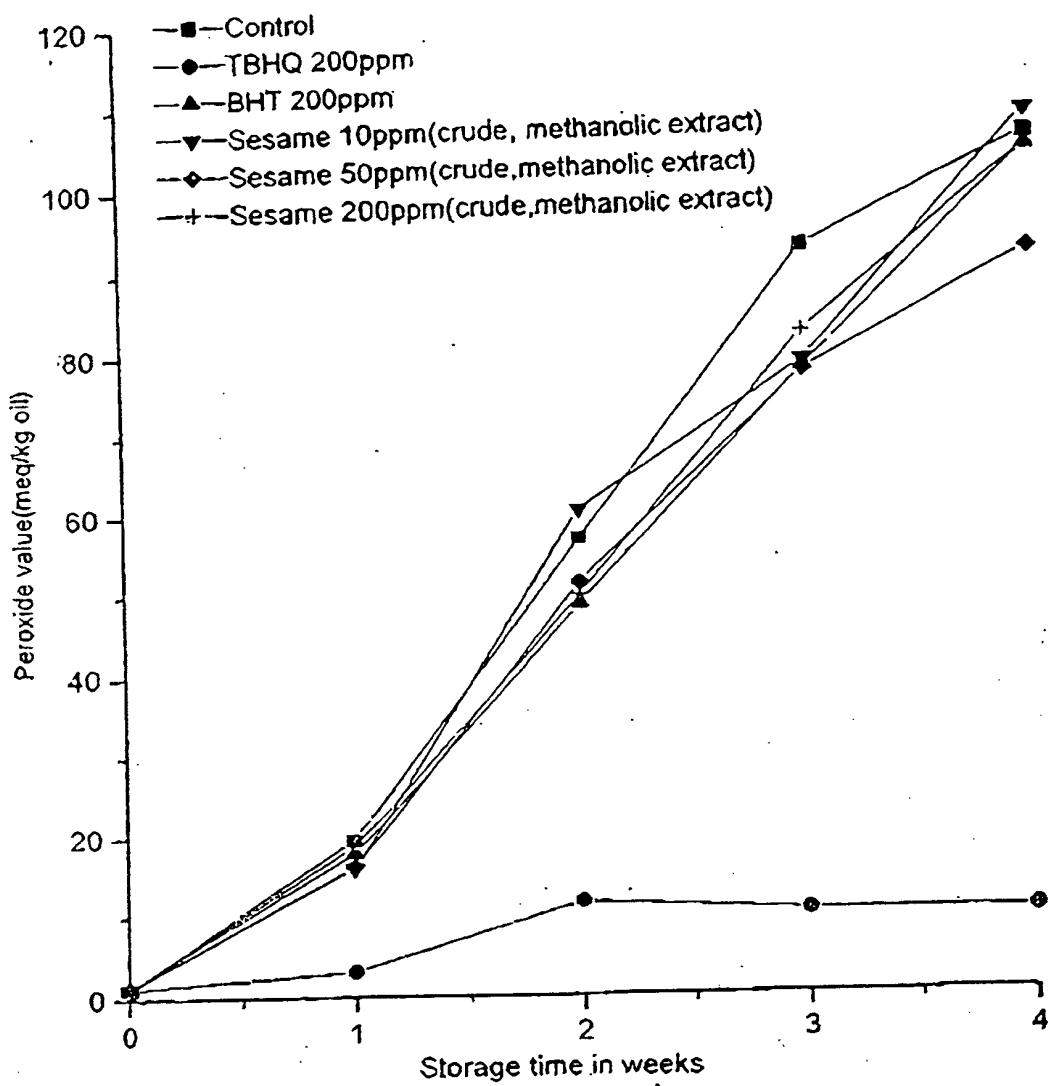


Fig.1a. Peroxide value(milliequiv.  $O_2/Kg$ ) of Soybean oil stored at  $60^{\circ}C$

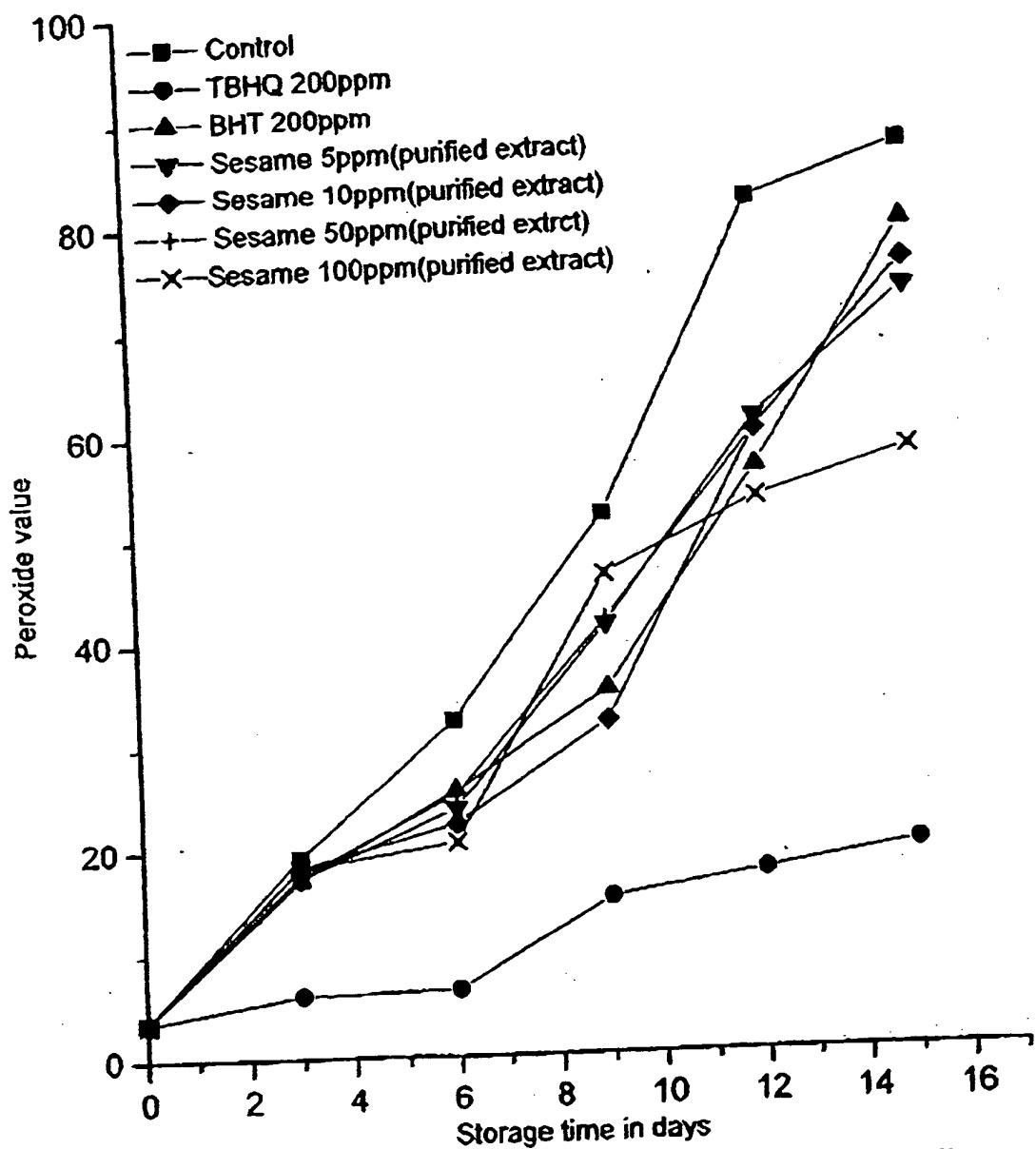
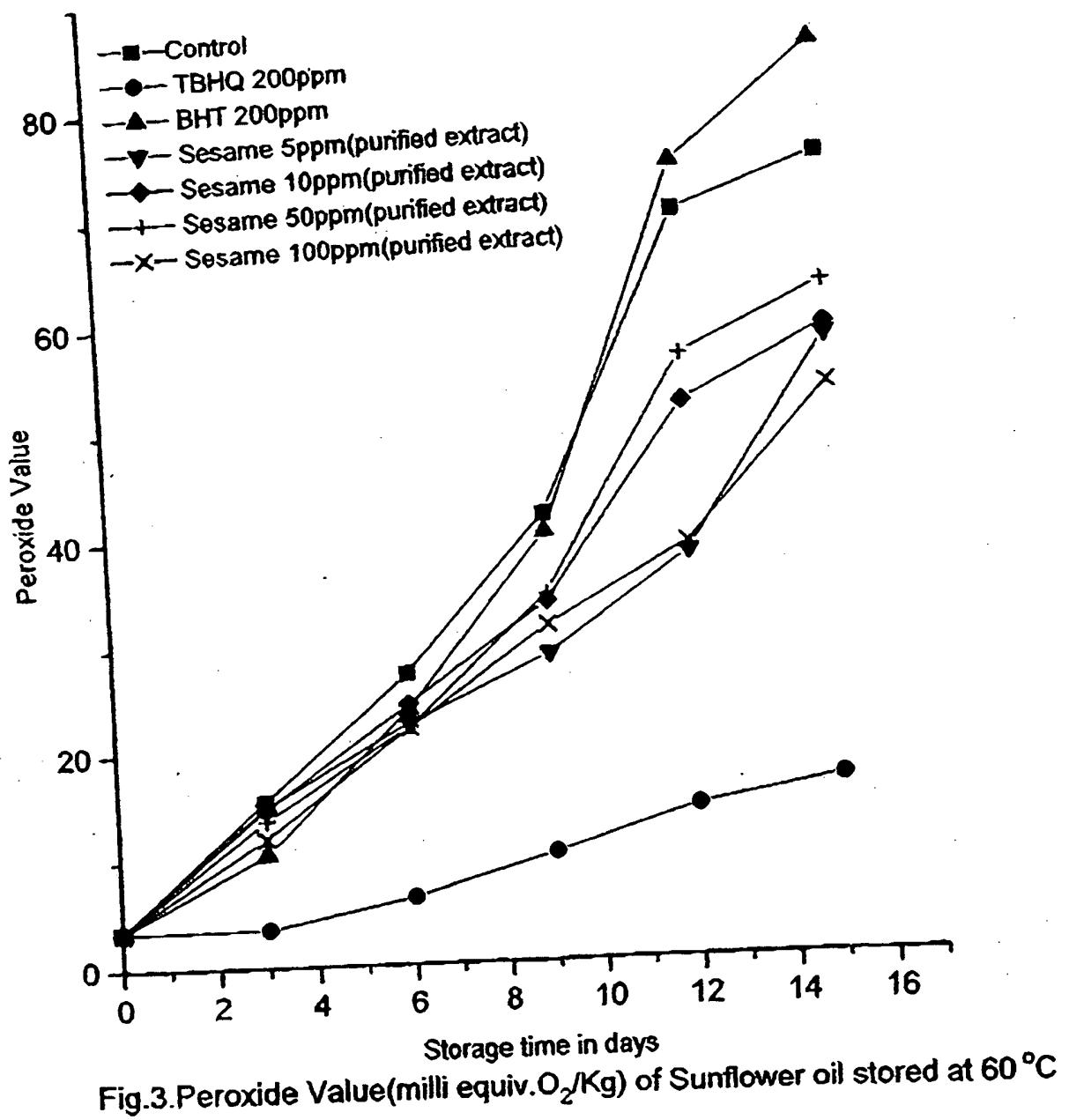


Fig.2. Peroxide value (milli equiv.  $O_2/Kg$  ) of safflower oil stored at  $60^{\circ}C$



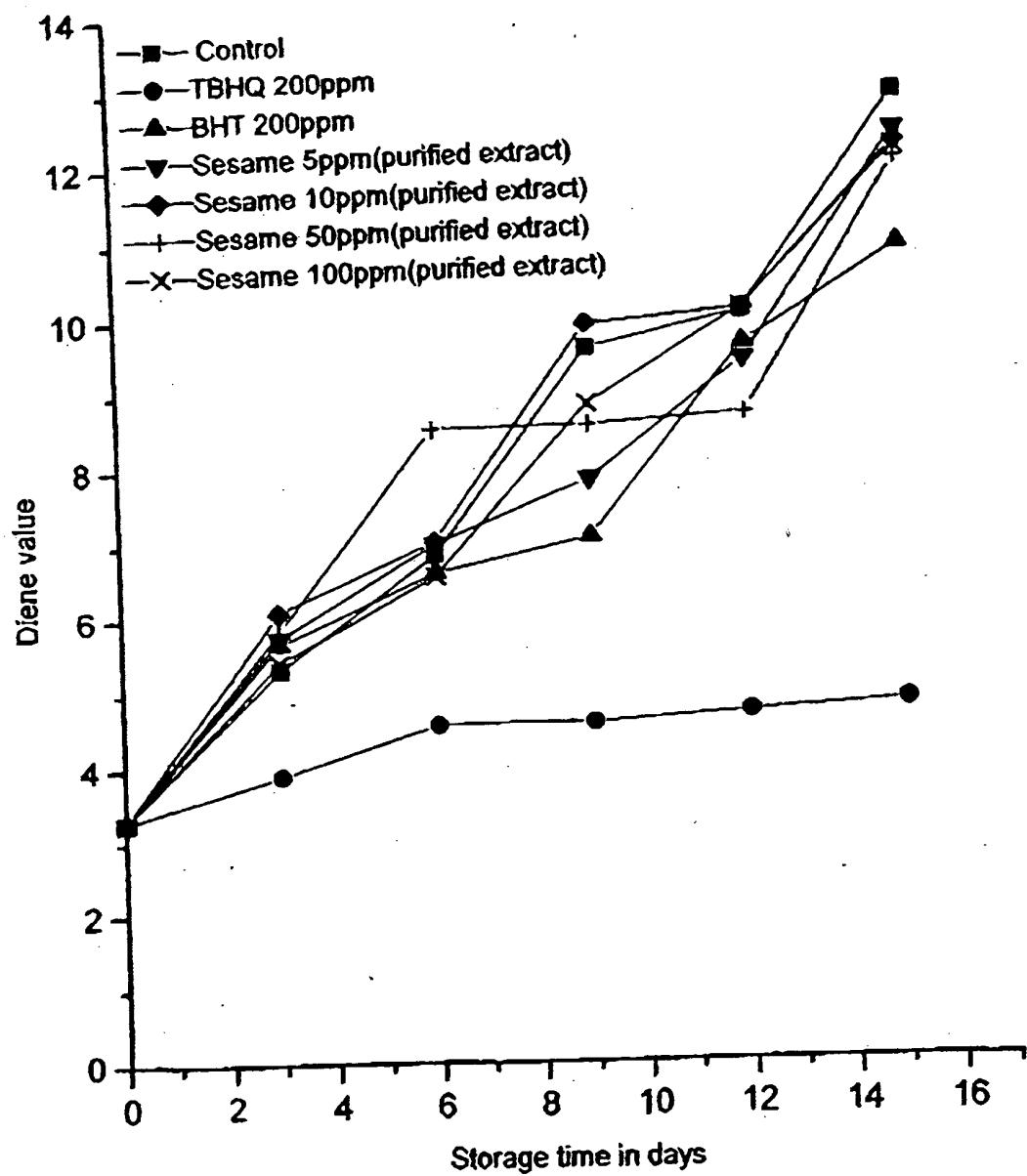


Fig.4. Diene Value of Safflower oil stored at 60° C

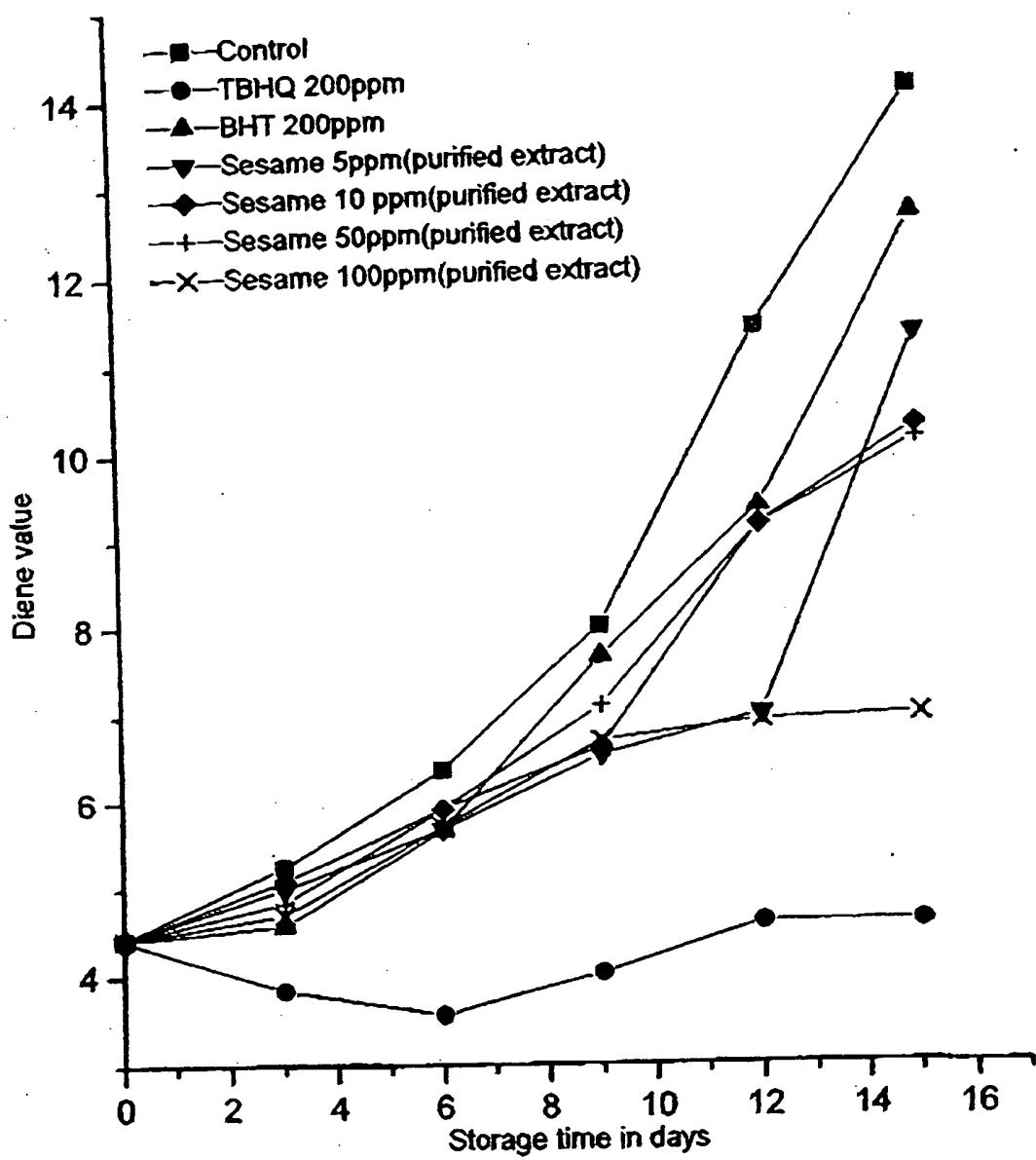
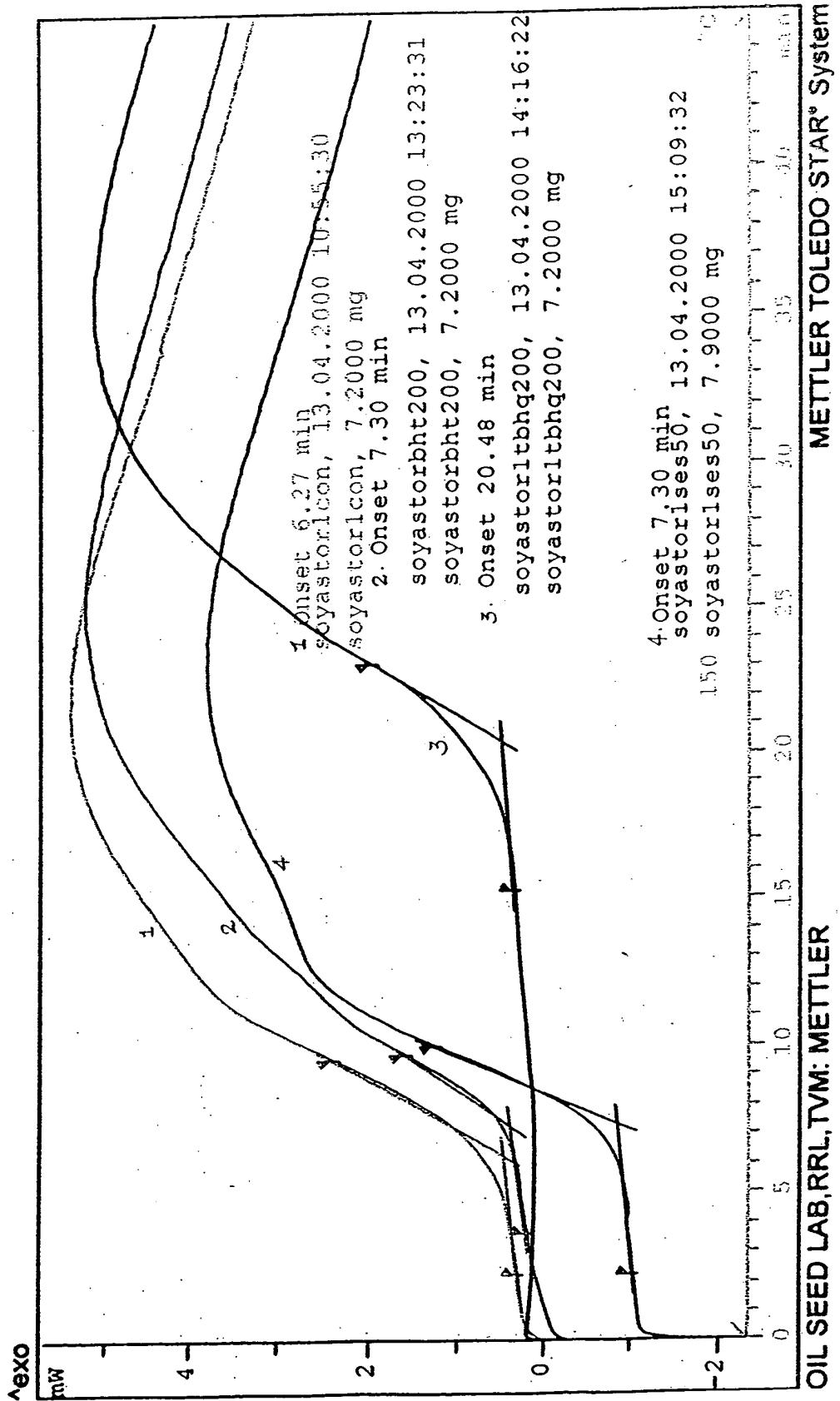


Fig.5. Diene Value of Sunflower oil stored at 60 °C



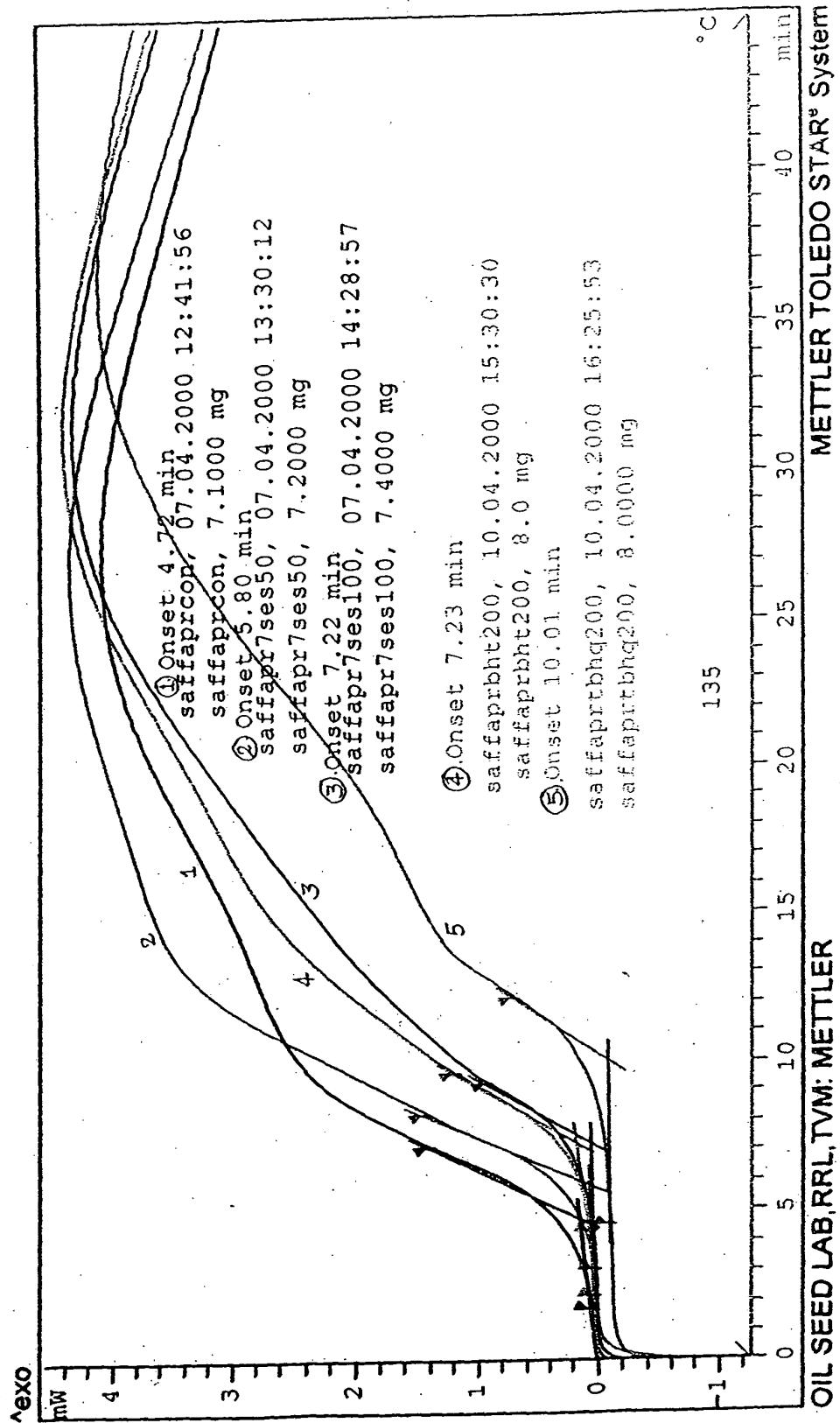


Fig.7. DSC profile of oxidative stability of safflower oil containing synthetic and sesame antioxidants at different concentrations (in ppm).

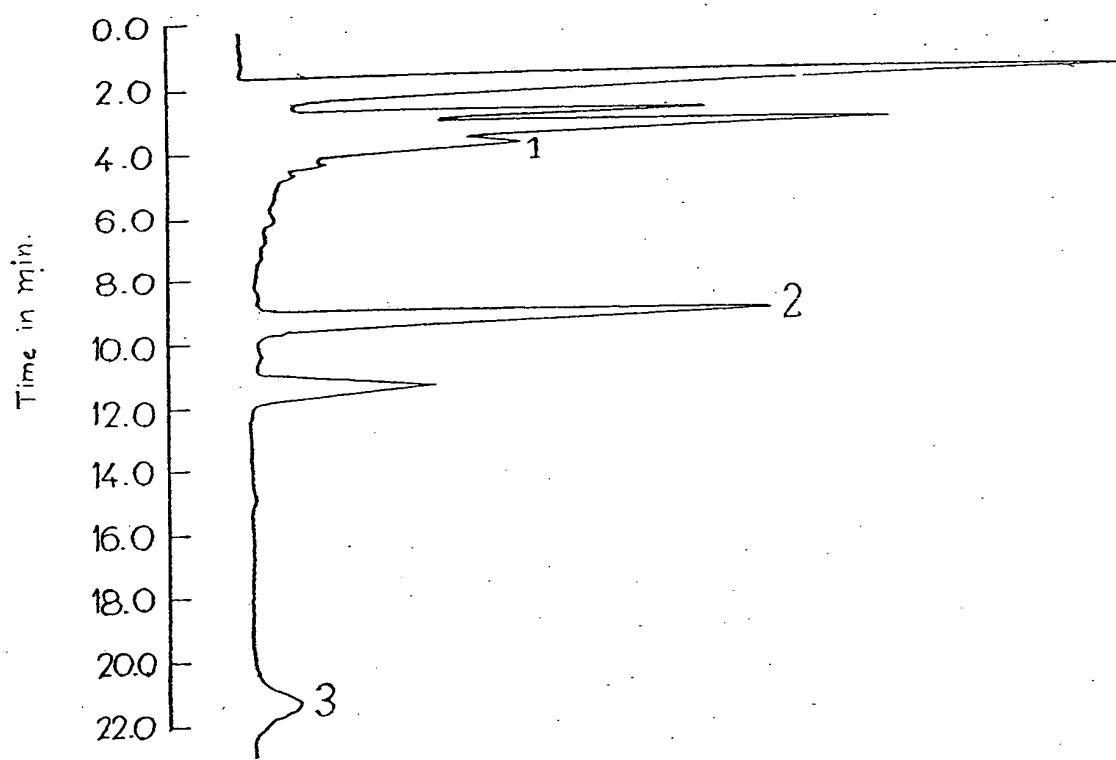
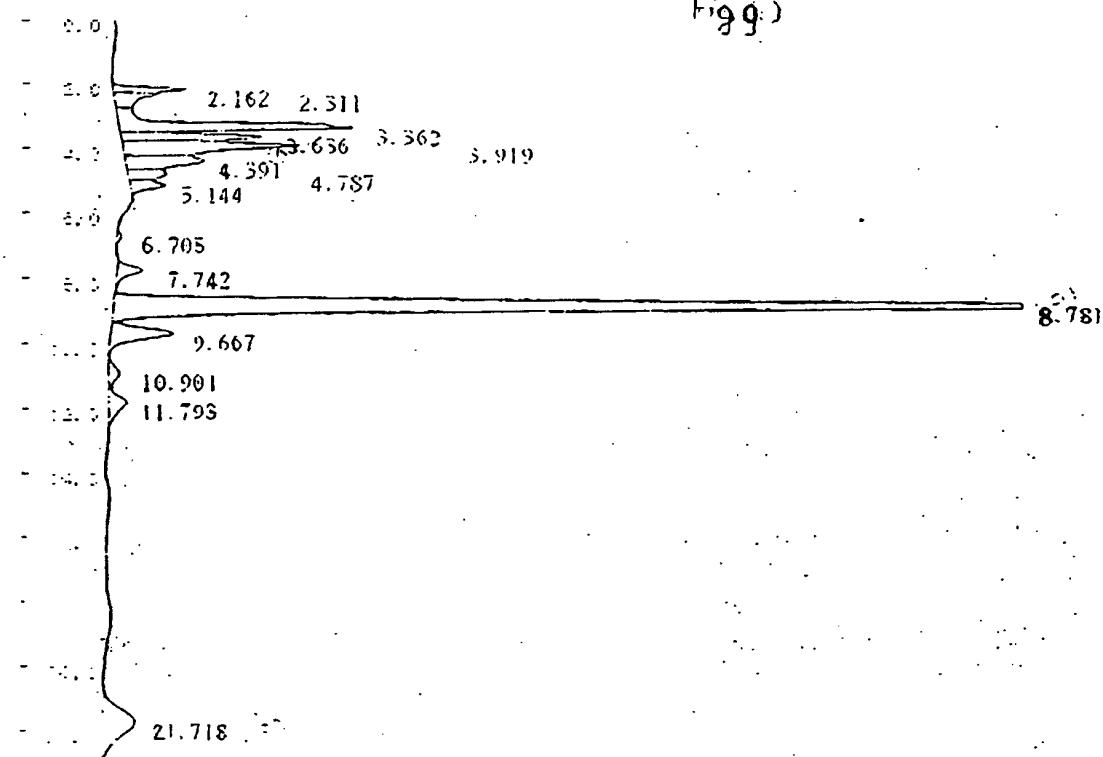


Fig.8: HPLC Profile of Sesame extract  
(1) Sesamol (2) Sesamin (3) Sesamolin

C-RTA CHROMATOPAC CH=1 REPORT No. =1

DATA=2:MABEL.CS2 00:08 08 12:57:14

Fig 9.)

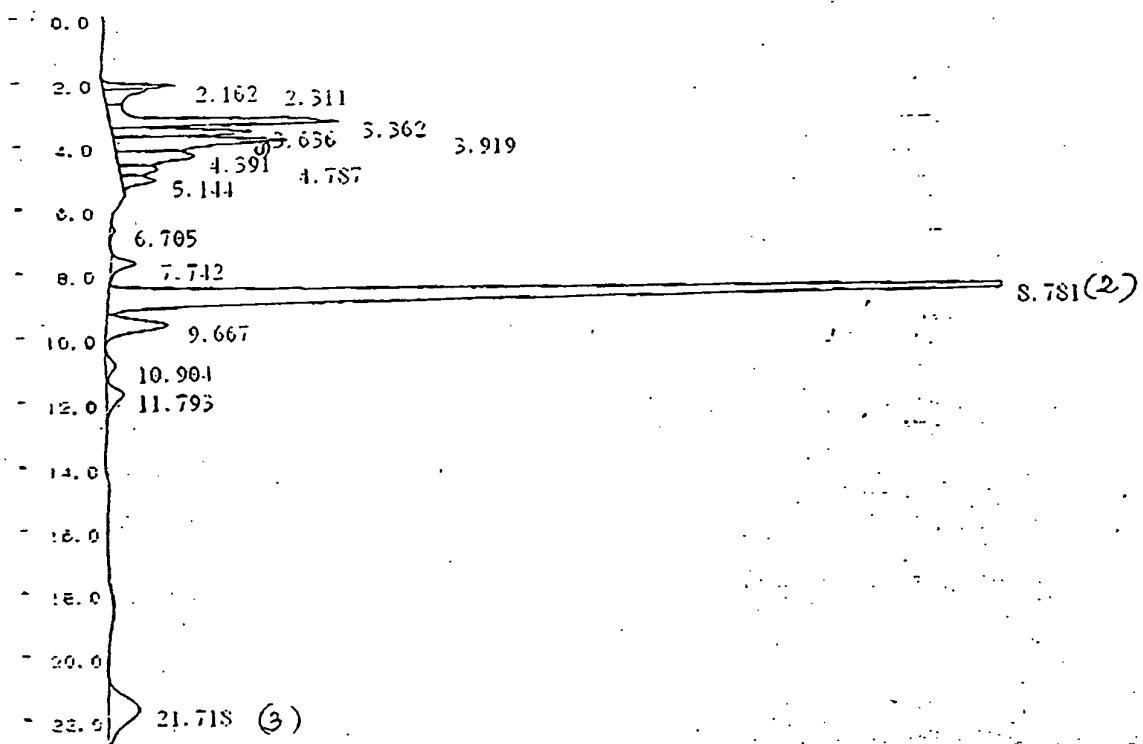


## \*\* CALIBRATION REPORT \*\*

CH. NO.	TIME	AREA	HEIGHT	DR.	IDNO.	CONC	NAME
1	2.162	11994	1299			1.7548	
2	2.311	12797	767	V		1.8721	
3	3.636	61832	4088	V		9.0466	
4	3.862	33442	2503	V		4.8929	
5	5.919	55292	3115	V		8.0598	
6	4.391	29323	1591	V		3.3982	
7	6.705	11002	660	V		1.6098	
8	5.144	19528	599	V		1.5941	
9	7.742	1186	74			1.2530	
10	9.667	8433	430			1.2538	
11	10.901	373960	20057			54.7752	
12	11.793	5042	1090	V		3.8091	
13	21.718	10121	171	V		0.7377	
14		35186	509	V		1.4809	
			555			1.8993	
	TOTAL	683476	37124			100	

Fig (a):

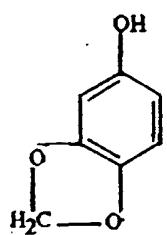
SESAME CAKE EXTRACT (PURIFIED) - HPLC PROFILE  
10.230g Cake  $\rightarrow$  0.5g extract in 100ml MeOH  
C-RTA CHROMATOPAC CH=1 REPORT No.=4 DATA=2:NABEL.CS2 00/08/08 12:57:14



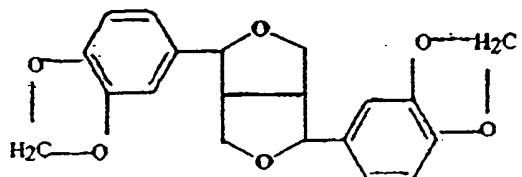
\*\* CALCULATION REPORT \*\*

CH PRNO	TIME	AREA	HEIGHT	MK	IDNO	CONC	NAME
1	2.162	11994	1299			1.7348	
2	2.511	12797	767	V		1.8734	
3	3.636	61832	4088	V		9.8160	1.720.7 31/643.46
4	3.919	63442	2303	V		9.3333	60/286.49
5	4.391	55392	5115	V		2.6777	22.6777 15/1108.59
6	4.787	29323	1391	V		1.3902	
7	5.144	11002	666	V		1.0000	
8	6.705	9528	399	V		0.3756	
9	7.712	1186	74			0.3756	
10	9.667	8133	436			1.2338	105.13.64/6168.00
11	10.901	573966	20057			54.7152	
12	11.793	26034	1090	V		3.8091	4530.63/221.43
13	21.718	33486	555	V		0.7377	
	TOTAL	683476	37124			1.4509	1.4509/610.94
						1.8993	1.8993/610.94

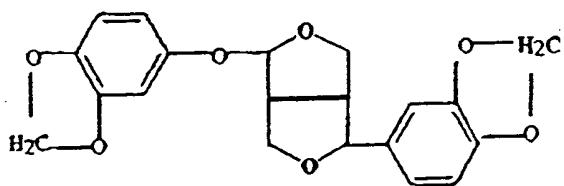
Ext. at basis  
Cake wt. basis



Structure 1. Sesamol



Structure 2. Sesamin



Structure 3. Sesamolin

Fig. 11